

Traditional bbq sauce

This recipe makes quite a bit. It is easily reduced by 4, which will make a slightly more manageable quantity.

200 grams Tomato paste
170 grams molasses
340 grams light brown sugar
200 grams Dijon mustard
150 grams small diced onion
20 grams Hungarian Paprika
8 grams ground cumin
24 oz Apple Cider
48 oz beer
Salt and pepper as needed

Place the tomato paste, molasses, onion and brown sugar into a pot large enough to hold the total quantity of ingredients.

Turn the burner to medium high and allow the mixture to cook until it starts to get thick. Don't touch it with your finger for it will be quite hot and sticky and that can burn. You want to see a

thick syrup developing in the pan. Add the spices and mustard.

Add the cider in 1 C portions, taking care to avoid the steam from the first addition. After all the cider is added, add the beer. As it heats, the beer may foam, but that will dissipate as it gets hotter. If it appears to risk overflowing the pot, blow across the surface of the bubbles to prevent overflow.

Cook the sauce until it reduces to a good sauce consistency. As this sauce will thicken as it cools, check for flavor with a tasting spoon, making sure to blow on it to prevent burning your mouth. Flavor will be the clue that the sauce is done. As it cools, that expected consistency will show up.

Store in a mason style jar and use liberally as needed.